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02

English

XSMALL

Type HD8743 / HD8745 / HD8747

USER MANUAL



EN

02

PLEASE READ THIS USER MANUAL CAREFULLY BEFORE USING THE MACHINE.



PHILIPS
Saeco

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Save these instructions.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is for household use only. Any servicing, other than cleaning and user maintenance, should be performed by an authorized service center. Do not immerse machine in water. To reduce the risk of fire or electric shock, do not disassemble the machine. There are no parts inside the machine serviceable by the user. Repair should be done by authorized service personnel only.

1. Check voltage to be sure that the voltage indicated on the nameplate corresponds with your voltage.
2. Never use warm or hot water to fill the water tank. Use cold water only.
3. Keep your hands and the cord away from hot parts of the appliance during operation.
4. Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
5. For optimal taste of your coffee, use purified or bottled water. Periodic descaling is still recommended every 2-3 months.
6. Do not use caramelized or flavored coffee beans.

INSTRUCTIONS FOR THE POWER SUPPLY CORD

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used,
 1. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance
 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
 3. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

Congratulations on your purchase of a Saeco Xsmall full automatic espresso machine!

To fully benefit from the support that Philips Saeco offers, please register your product at www.philips.com/welcome. This user manual applies to HD8743, HD8745 and HD8747. The machine is suitable for preparing espresso coffees using whole coffee beans. It can also dispense steam and hot water. In this user manual you will find all the information you need to install, use, clean and descale your machine.

CONTENTS

IMPORTANT.....	4
Safety instructions	4
Warning	4
Caution	5
Compliance with standards	5
INSTALLATION	6
Product overview	6
General description	7
PREPARING FOR USE	8
Machine Packaging	8
Preparing for use	8
USING THE MACHINE FOR THE FIRST TIME	10
Circuit priming	10
Automatic rinse/self-cleaning cycle	11
Manual rinse cycle	12
HOW TO INSTALL THE "INTENZA+" WATER FILTER (OPTIONAL)	14
ADJUSTMENTS	15
Saeco Adapting System	15
How to adjust the Ceramic Coffee Grinder	15
Adjusting the Coffee Length	16
ESPRESSO AND COFFEE BREWING	18
DISPENSING STEAM/CAPPUCCINO BREWING	19
Dispensing Steam	19
Frothing milk to prepare a cappuccino	20
Steam/Coffee Switchover	21
DISPENSING HOT WATER	22
CLEANING AND MAINTENANCE	23
Cleaning	23
Daily cleaning of the machine	23
Daily cleaning of water tank	24
Daily cleaning of hot water/steam wand (Pannarello, if supplied)	24
Weekly cleaning of hot water/steam wand (Pannarello, if supplied)	25
BREW GROUP CLEANING	26
Brew Group Weekly Cleaning	26
Brew Group Lubrication	28
DESCALING	29
MEANING OF THE LIGHT SIGNALS	34
Control panel display	34
TROUBLE SHOOTING	36
ENVIRONMENT	37
Energy saving	37
Disposal	37
TECHNICAL SPECIFICATION	38
GUARANTEE AND SERVICE	38
Guarantee	38
Service	38
ORDERING MAINTENANCE PRODUCTS	39

IMPORTANT**Safety instructions**

This machine is equipped with safety features. Nevertheless read the safety instructions carefully and only use the machine as described in these instructions to avoid accidental injury or damage. Keep this user manual for future reference.



The term **WARNING** and this sign warn against possible severe injuries, danger to life and/or damage to the machine.



The term **CAUTION** and this sign warn against slight injuries and/or damage to the machine.

Warning

- Connect the machine to a wall socket which is properly wired. Its main voltage should comply with the technical data of the appliance.
- Do not let the mains cord hang over the edge of a table or counter, or touch hot surfaces.
- Never immerse the machine, mains plug or mains cord in water (danger of electrical shock).
- Never direct the hot water jet towards body parts (danger of burning).
- Do not touch hot surfaces. Use handles and knobs.
- Remove the mains plug from the wall socket.
 - If a disturbance occurs.
 - If the machine will not be used for a long time.
 - Before cleaning the machine.

Pull on the plug, not on the mains cord. Do not touch the mains plug with wet hands.

- Do not use the machine if the mains plug, the mains cord or the machine itself is damaged.
- Do not make any modifications to the machine or its mains cord. Only have repairs carried out by a service centre authorized by Philips to avoid a hazard.
- This machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the machine by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the machine.
- Never insert fingers or other objects into the ceramic coffee grinder.

Caution

- The machine is for household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments.
- Always put the machine on a flat and stable surface.
- Do not place the machine on a hot plate, directly next to a hot oven, heater or similar source of heat.
- Only put coffee beans into the coffee bean hopper. If ground coffee, instant coffee or any other substance is put in, it may damage the machine.
- Allow the machine to cool before putting on or taking off parts, and before cleaning the machine.
- Never use warm or hot water to fill the water tank. Use cold water only.
- Never clean with scrubbing powders or harsh cleaners. Simply use a soft cloth dampened with water.
- Descale your machine regularly. The machine indicates when descaling is needed. Not doing this will make your appliance stop working properly. In this case repair is not covered under your warranty!
- Do not keep the machine at temperature below 0 degree Celsius or 32 degrees Fahrenheit. Residue water in the heating system may freeze and cause damage.
- Do not leave water in the water tank when the machine is not used over a longer period of time. The water can become contaminated. Use fresh water every time you use the machine.

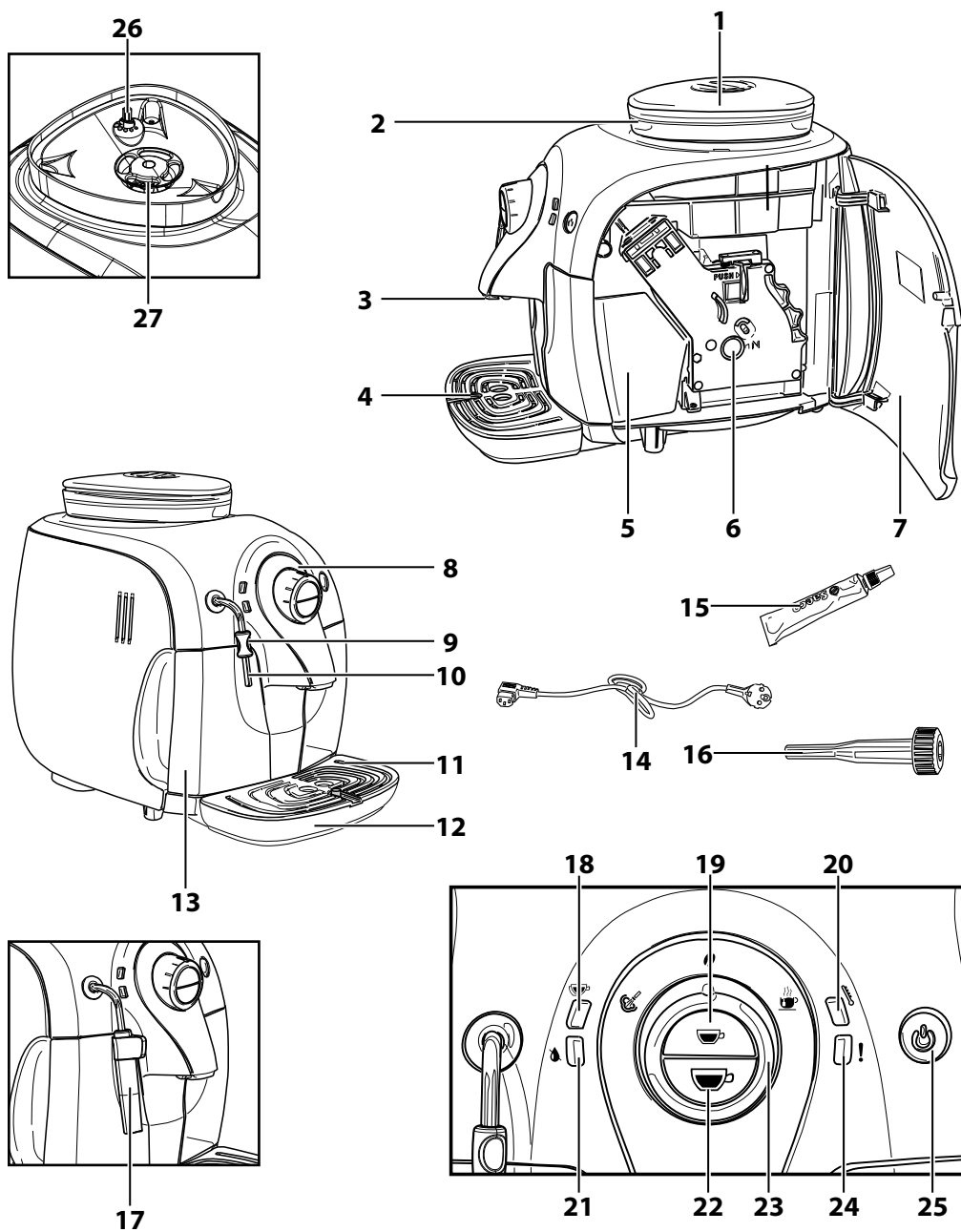
Compliance with standards

The machine complies with art.13 of the Italian Legislative Decree dated 25 July 2005, no. 151 "Implementation of the directives 2005/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, as well as waste disposal".

This product complies with eu directive 2002/96/EC.

INSTALLATION

Product overview



General description

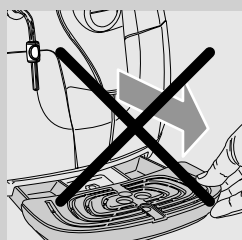
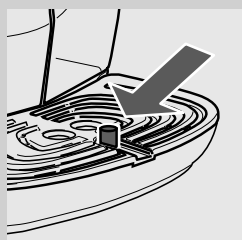
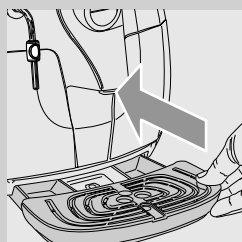
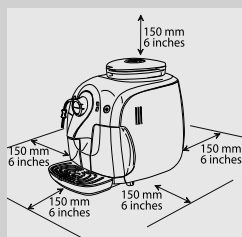
1. Coffee bean hopper lid
2. Coffee bean hopper
3. Dispensing spout
4. Full drip tray indicator
5. Coffee ground drawer
6. Brew group
7. Service door
8. Control panel
9. Protective handle
10. Hot water/steam wand
11. Grill
12. Drip tray
13. Water tank
14. Power cord
15. Brew group lubricant
16. Grinder adjustment key
17. Pannarello (optional - only available for certain models)
18. Double coffee light and brewed coffee length setting
19. Espresso button
20. Temperature light
21. Water tank level light
22. Coffee button
23. Control dial
24. Warning light
25. ON/OFF button
26. Grinder adjustment knob
27. Ceramic coffee grinder

PREPARING FOR USE

Machine Packaging

The original packaging has been designed and constructed to protect the machine during transport. We recommend keeping the packaging material for possible future transport.

Preparing for use



1 Remove the coffee bean hopper lid and the drip tray with grill from the packaging.

2 Remove the machine from the packaging.

3 For best use, it is recommended to:

- Choose a safe, level surface, where there will be no danger of overturning it or being injured.
- Choose a location that is sufficiently well-lit, clean and near an easily reachable socket.
- Allow for a minimum distance from the sides of the machine as shown in the illustration.

4 Attach the drip tray with grill to the machine. Make sure it is fully inserted.



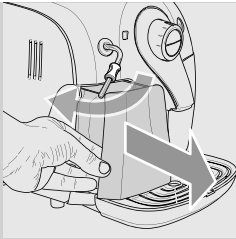
Note:

The drip tray collects the water that comes out of the dispensing spout during each rinse/self-cleaning cycle as well as coffee that might be spilled during beverage preparation. Empty and clean the drip tray daily and each time the full drip tray indicator is raised.

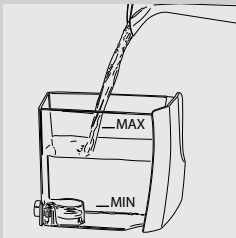


Caution:

NEVER remove the drip tray when the machine has just been turned on. Wait a couple of minutes, since the machine will carry out a rinse/self-cleaning cycle.



5 Remove the water tank.



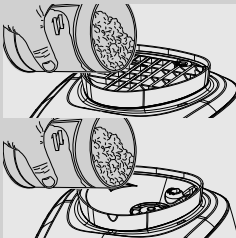
6 Rinse the water tank under fresh water.

7 Fill the water tank with fresh water up to the MAX level and reinsert it into the machine. Make sure it is fully inserted.



Caution:

Never fill the water tank with warm, hot, sparkling water or any other liquid, as this may cause damage to the water tank and the machine.

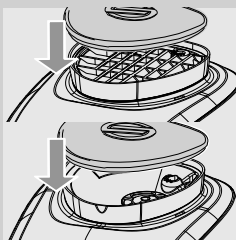


8 Slowly pour the coffee beans into the coffee bean hopper.

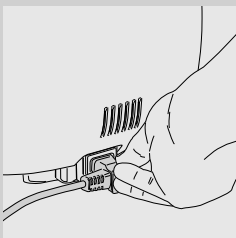


Caution:

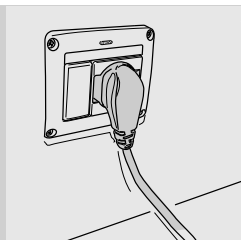
Only coffee beans must be put into the coffee bean hopper. Ground coffee, instant coffee, caramelized coffee or any other object may damage the machine.



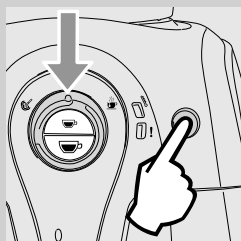
9 Put the lid on the coffee bean hopper.



10 Insert the plug into the socket located on the back of the machine.



- 11** Insert the plug of the other end of the power cord into a wall socket with suitable power voltage.



- 12** Make sure control dial is on "0" position.

- 13** Simply press the ON/OFF button to turn the machine on; the "!" light will begin to flash quickly indicating that the circuit has to be primed.

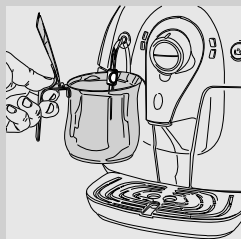
USING THE MACHINE FOR THE FIRST TIME

When using the machine for the first time, the following activities need to happen:

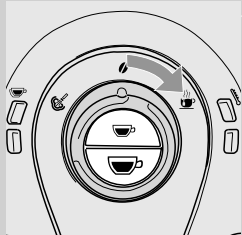
- 1) You need to prime the circuit.
- 2) The machine will perform an automatic rinse/self-cleaning cycle.
- 3) You need to initiate a manual rinse cycle.

Circuit priming

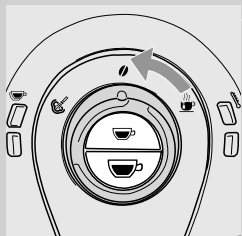
During this process fresh water flows through the internal circuit of the machine and the machine warms up. This takes a few minutes.



- 1** Place a container under the hot water/steam wand or Pannarello (if supplied).



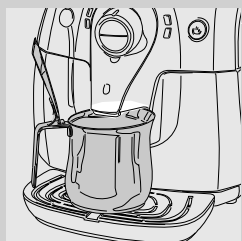
- 2** Turn the control dial clockwise to the “☕” position and wait few seconds.



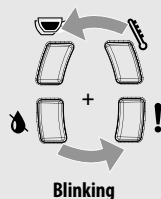
- 3** When water steadily comes out and the “!” light flashes slowly, rotate the control dial counter-clockwise back to the “0” position. The machine is in warm-up mode (light “!” flashes slowly).

Automatic rinse/self-cleaning cycle

When warm-up is complete, the machine automatically performs rinse/self-cleaning cycle of the internal circuit with fresh water. This takes less than a minute.



- 1** Place a container under the dispensing spout to catch the small amount of water which will be dispensed.



- 2** The indicator lights flash counter clock wise.

- 3** Wait for the cycle to finish automatically.



Note:

You can stop dispensing as well, by pressing either “☕” or “☕” button.



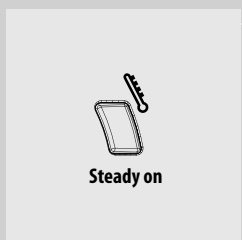
- 4** When the above steps are complete, check that the light “!” shines steadily.

Manual rinse cycle

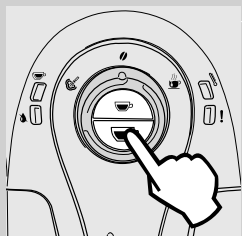
During this process you brew a coffee and fresh water flows through the steam/hot water circuit. This takes a few minutes.



- 1** Place a cup under the dispensing spout

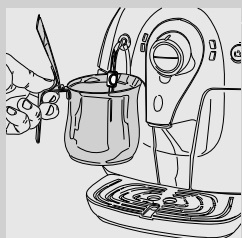


- 2** Check that the “” light shines steadily.

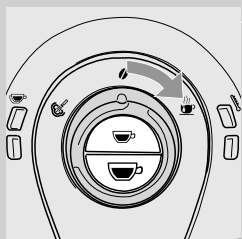


- 3** Press the “” button. The machine starts brewing coffee.

- 4** Wait until brewing is complete and empty the cup.

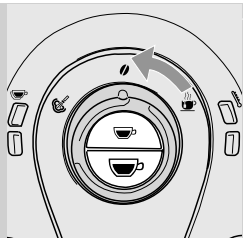


- 5** Place a large container (1,2 lt) under the hot water/steam wand (Panarello, if supplied).



- 6** Turn the control dial clockwise to the “” position.

- 7** Dispense water until the no water signal is displayed. The “” light shines steadily.



8 Now turn the control dial counterclockwise back to the "0" position.

9 At the end, fill the water tank again. Then the machine is ready for brewing products.



Notes:

When you haven't used the machine for 2 or more weeks, the machine will automatically perform an automatic rinse/self-cleaning cycle after you have switched on the machine. There after you need to initiate the manual rinse cycle including brewing a coffee as described above.

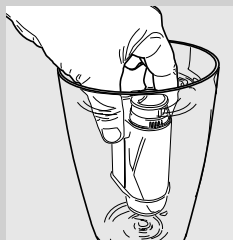
The automatic rinse/self-cleaning cycle is also initiated automatically when starting up the machine (with a cold boiler) or when the machine is preparing to go in stand-by mode, after you have pressed the ON/OFF button (after a coffee has been brewed).

HOW TO INSTALL THE "INTENZA+" WATER FILTER (OPTIONAL)

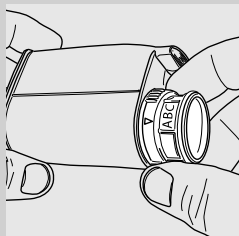
You can purchase separately the Intenza+ water filter. Please refer to the accessory page in this usermanual for further details.
Water is a crucial part of every espresso-so it's most important to always have it professionally filtered. Using the "INTENZA+" water filter will prevent mineral deposits from building up and improve your water quality.



- 1** Remove the small white filter from the water tank and store it in a dry place.

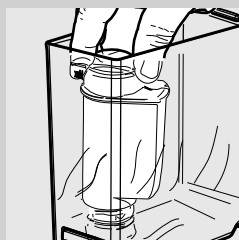


- 2** Remove the "INTENZA+" water filter from its packaging, immerse it vertically (with the opening positioned upwards) in cold water and delicately press the sides so as to let the air bubbles out.



- 3** Set the filter according to the measurements performed to set the water hardness. Use the water hardness test strip provided with the filter. Set the "Intenza Aroma System" as specified on the filter package.

A = Soft water
B = Hard water (standard)
C = Very hard water



- 4** Put the filter into the empty water tank. Press it until it cannot move further down.
- 5** Fill the water tank with fresh water and reinsert it into the machine. Write down the date of the next water filter replacement (+ 2 months).
- 6** To activate the water filter, dispense the entire water tank by using the hot water function (see section "Hot Water Dispensing").
- 7** Fill the water tank again.

The machine is now ready.

ADJUSTMENTS

The machine allows for certain adjustments so that you can brew the best tasting coffee possible.

Saeco Adapting System

Coffee is a natural product and its characteristics may change according to its origin, blend and roast. The machine is equipped with a self-adjusting system that allows the use of all types of coffee beans available on the market (not for caramelized beans).

The machine automatically adjusts itself after brewing several cups of coffee to optimize the extraction of the coffee to the compactness of the ground coffee.

How to adjust the Ceramic Coffee Grinder

Ceramic coffee grinders always guarantee accurate grinding for every coffee blend and prevent the beans from overheating. This provides for full aroma preservation, delivering the truly Italian taste in every cup.



Warning:

The ceramic coffee grinder contains moving parts that may be dangerous. Therefore, do not insert fingers and/ or other objects. Only adjust the ceramic coffee grinder using the grinder adjustment key. Turn off the machine by pressing the ON/OFF button and remove the plug from the socket before carrying out any type of operation inside the coffee bean hopper.

You can adjust the ceramic grinders to set the coffee grinding to your personal taste.

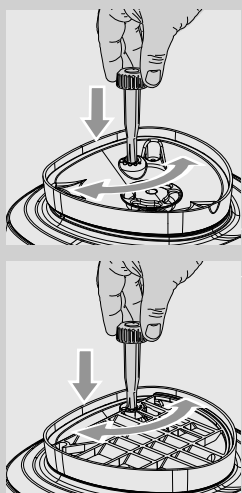


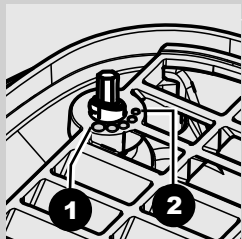
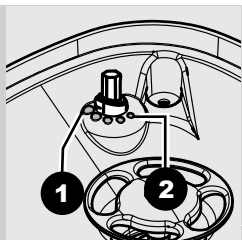
Warning:

The grinder adjustment knob, inside the coffee bean hopper, must be turned only when the ceramic coffee grinder is working.

This adjustment can be carried out by pressing and turning the grinder adjustment knob inside the coffee bean hopper, using the grinder adjustment key provided with the machine.

- 1 Press and turn the grinder adjustment knob one notch at a time. You will taste the difference after brewing 2-3 cups of espresso.





2 The reference marks inside the coffee bean hopper indicate the grind setting. There are 5 different grind settings to choose from varying from:

- 1 - Course grind: Lighter taste, for dark roasted coffee blends to
- 2 - Fine grind: Bolder taste, for light roasted coffee blends

When you adjust the ceramic coffee grinder to a finer setting, your coffee will taste stronger. For a milder coffee taste, adjust the ceramic coffee grinder to a coarser setting.

Adjusting the Coffee Length

The machine allows you to adjust the amount of brewed espresso according to your taste and the size of your cups.

Each time the “☕” espresso button or “☕” coffee button are pressed and released, the machine brews a pre-set amount of coffee. Each button may be individually programmed for a specific brew setting.

The following procedure describes the programming of the espresso button “☕”.



1 Place a cup under the dispensing spout.



- 2** Press and hold down the “☕” button; the “☕” light flashes during this phase.



Flashing

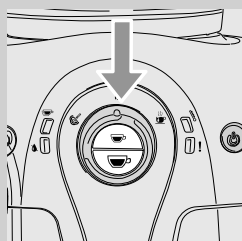
- 3** Release the “☕” button when the amount of coffee in the cup reaches the desired level.

At this point the button is programmed; each time it is pressed and released, the machine will brew the same amount of espresso that was just programmed.

Same procedure applies to the “☕” coffee button.

ESPRESSO AND COFFEE BREWING

Before brewing coffee, make sure that the green temperature light shines steadily and that the water tank and the coffee bean hopper are full.



Leave the control dial on the coffee position "☕" during the dispensing phase.



- 1** Place 1 or 2 cups under the dispensing spout.
- 2** To brew espresso, press and release the "☕" espresso button for an espresso; the "☕" coffee button for a coffee.
- 3** To dispense 1 cup of espresso, press the button once. To dispense 2 cups of espresso, press the button twice consecutively.

In this operating mode, the machine automatically grinds and doses the correct amount of coffee. Brewing two espressos requires two grinding and brewing cycles, automatically carried out by the machine; during this time the "☕" light is shining steadily.

- 4** After the pre-brewing cycle, coffee begins to dispense out of the dispensing spout.
- 5** Coffee brewing stops automatically when the pre-programmed level is reached; however, it is possible to interrupt coffee brewing by pressing the button initially pressed ("☕" espresso button or "☕" coffee button).

DISPENSING STEAM/CAPPUCCINO BREWING

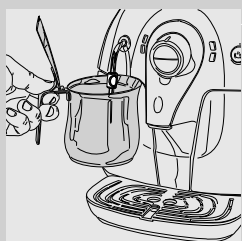
Steam may be used to froth milk for a cappuccino.



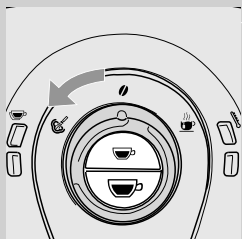
Warning:

Danger of scalding! Dispensing may be preceded by small jets of hot water. The hot water/steam wand may reach high temperatures: Never touch it with bare hands. Use the appropriate protective handle only.

Dispensing Steam



- 1 Place a container under the hot water/steam wand (Pannarello, if supplied).



- 2 Turn the control dial counterclockwise to the "☕" position.

- 3 The "⌋" light flashes during the preheating time required by the machine.

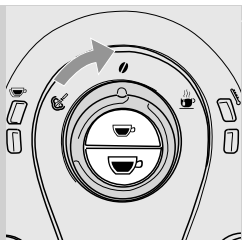


Flashing

- 4 Steam dispensing will begin when the green light "⌋" shines steadily.



Steady on



- 5 Turn the control dial clockwise to the "0" position to stop dispensing steam.

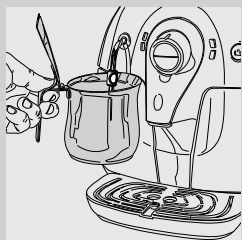
Frothing milk to prepare a cappuccino

- 1 Fill 1/3 of a carafe with cold milk.

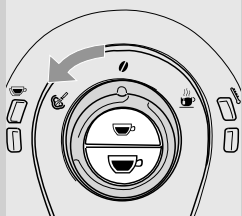


Note:

Use cold (~5°C / 41°F) milk with a protein content of at least 3% to ensure optimum results when preparing a cappuccino. You can use whole milk or low-fat milk depending on your personal taste.

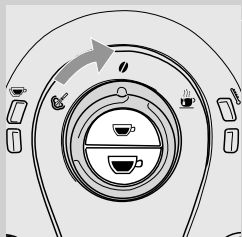


- 2 Immerse the hot water/steam wand (Pannarello, if supplied) in the milk to be heated and turn the control dial counter-clockwise to the "1" position. Froth the milk by gently swirling the container and moving it up and down.



- 3 When the milk froth has the desired consistency, turn the control dial clockwise back to the "0" position to stop dispensing steam.

- 4 The same procedure can be used to heat other beverages.





Caution:

After using the steam to froth the milk, clean the hot water/steam wand (or Pannarello, if supplied) by dispensing a small amount of hot water into a container. For detailed cleaning instructions please see the “Cleaning and Maintenance” section.

If you want to brew an espresso after having dispensed steam, you first need to bring the machine back to the coffee brewing temperature. For this follow the steps described below:

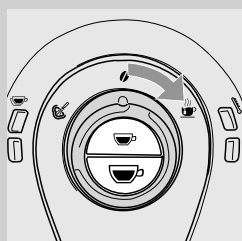
Steam/Coffee Switchover



- 1** After dispensing steam and pressing “☕” or “☕” button, the “⚡” light flashes fast to show that the machine is overheated and cannot brew coffee.



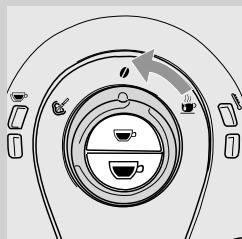
- 2** To brew coffee, first drain a small amount of water.



- 3** Place a container under the hot water/steam wand (Pannarello, if supplied) and turn the control dial clockwise to the “☕” position.

- 4** Hot water will be dispensed.

- 5** Wait for the temperature “⚡” light shines steadily.



- 6** Then turn the control dial counterclockwise back to the “☕” position to stop dispensing.

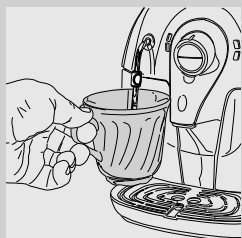
- 7** Now follow the procedure described in the “Brewing espresso” section to brew coffee.

DISPENSING HOT WATER**Warning:**

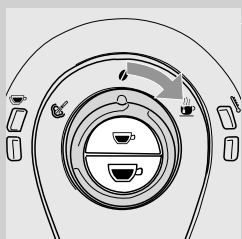
Danger of scalding! Dispensing may be preceded by small jets of hot water. The hot water/steam wand may reach high temperatures: Never touch it with bare hands. Use the appropriate protective handle only.



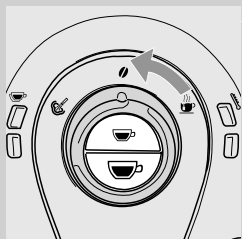
- 1 Before dispensing hot water, check that the green temperature “” light shines steadily. If the light flashes slowly, wait for the machine to heat up.



- 2 Place a cup under the hot water/steam wand (Pannarello, if supplied);



- 3 Turn the control dial clockwise to the “” position. Hot water will be dispensed.



- 4 To stop hot water dispensing, turn control dial counter-clockwise back to the “” position.

CLEANING AND MAINTENANCE

Cleaning

**Caution:**

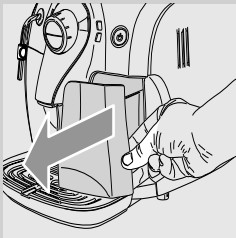
Timely cleaning and maintenance of your machine is very important as it prolongs the life of your machine. Your machine gets exposed to moist, coffee and limescale continuously!

In this chapter it is described in detail which activities you need to perform at which frequency. Not doing this will ultimately make your machine stop working properly. This repair is NOT covered by your warranty!

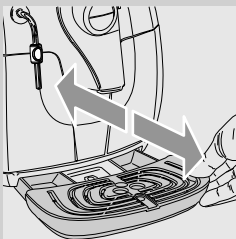
**Note:**

- Use a soft, dampened cloth to clean the machine.
- Do not wash any of its parts in the dishwasher.
- Do not use alcohol, solvents, and/or abrasive objects to clean the machine.
- Do not dry the machine and/or its components using a microwave and/or standard oven.

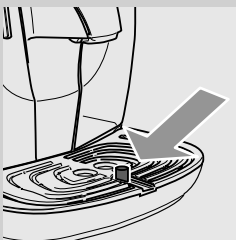
Daily cleaning of the machine



- Empty and clean the coffee ground drawer daily with the machine turned on.



Other maintenance operations can only be carried out when the machine is turned off and unplugged.



- Empty and clean the drip tray. Perform this operation also when the full drip tray indicator is raised.

Daily cleaning of water tank

- 1** Remove the small white filter or the Intenza+ water filter (if installed) from the water tank and wash it with fresh water.
- 2** Put the small white filter back or the Intenza+ water filter (if installed) in its housing by gently pressing and turning it at the same time.
- 3** Fill the water tank with fresh water.

Daily cleaning of hot water/steam wand (Pannarello, if supplied)

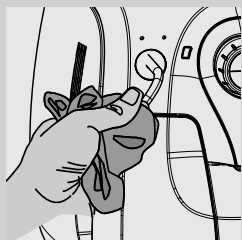
The hot water/steam wand (Pannarello, if supplied) needs to be cleaned each time after frothing milk.

**Note:**

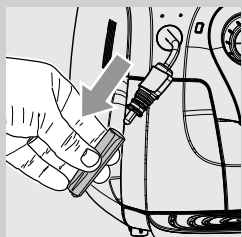
Some models of the machine are supplied with a Pannarello and some are not. Please follow the cleaning steps, depending on the model of your machine.

For machine without Pannarello:

- 1** Clean the hot water/steam wand with a wet cloth to remove milk residues.

**For machine with Pannarello:**

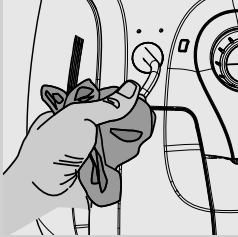
- 1** Remove the external part of the Pannarello and wash it with fresh water.



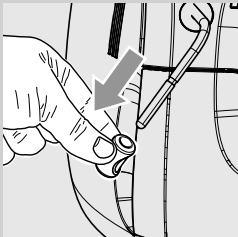
Weekly cleaning of hot water/steam wand (Pannarello, if supplied)

Once a week you need to perform the following operations:

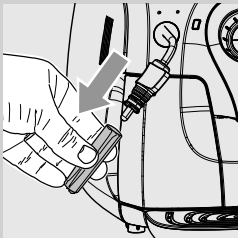
For machine without Pannarello:



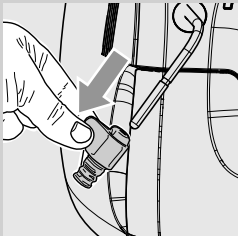
- 1** Clean the hot water/steam wand with a wet cloth to remove milk residues.
- 2** Remove the protective handle from the hot water/steam wand.
- 3** Wash the protective handle with fresh water and dry it with a cloth.
- 4** Thoroughly clean the hot water steam wand with a wet cloth and dry it with a cloth.
- 5** Put the protective handle back onto the hot water/steam wand.



For machine with Pannarello:



- 1** Remove the external part of the Pannarello (if supplied).
- 2** Remove the upper part of the Pannarello from the hot water/steam-wand.
- 3** Wash the upper part of the Pannarello with fresh water.
- 4** Clean the hot water/steam wand with a wet cloth to remove milk residues.
- 5** Put the upper part back into the hot water/steam wand (make sure it is completely inserted).
- 6** Reassemble the external part of the Pannarello.



BREW GROUP CLEANING**Brew Group Weekly Cleaning**

The brew group should be cleaned every time the coffee bean hopper is filled or at least once a week.

- 1** Turn off the machine by pressing the ON/OFF button and remove the plug from the socket.

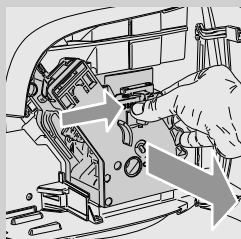
**Caution:**

Wait the automatic rinse/self-cleaning cycle of the machine to be finished, before you remove the plug from the socket.

- 2** Remove the coffee ground drawer. Open the service door.



- 3** To remove the brew group, press the «PUSH» button and pull it by the handle.



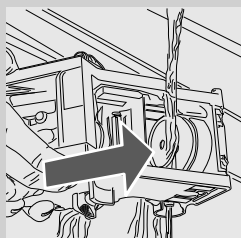
- 4** Thoroughly wash the brew group with fresh, lukewarm water and carefully clean the upper filter.

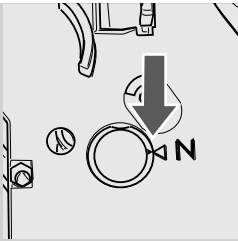
**Caution:**

Do not use detergent/ soap to clean the brew group.

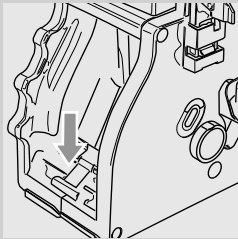
- 5** Let the brew group air-dry thoroughly.

- 6** Thoroughly clean the inside of the machine using a soft, dampened cloth.

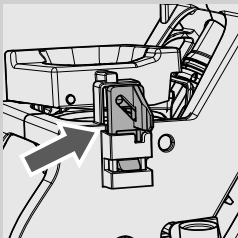




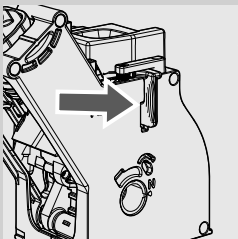
- 7** Make sure the brew group is in the rest position; the two reference signs must match. If they do not match, proceed as described in step (8).



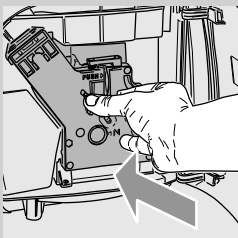
- 8** Gently pull down the lever until it is in contact with the brew group base and the two reference signs on the side of the brew group do match



- 9** Make sure the hook to lock the brew group is in the correct position by firmly pressing the "PUSH" button until you hear a click. Check if the hook is at the top end position. If it is not, please try again.



- 10** Insert the brew group in its seat again until it locks into place WITHOUT pressing the "PUSH" button.



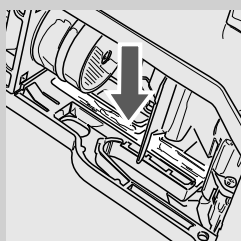
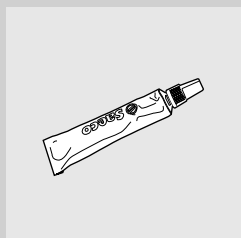
- 11** Insert the coffee ground drawer. Close the service door.

Brew Group Lubrication

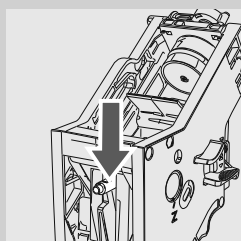
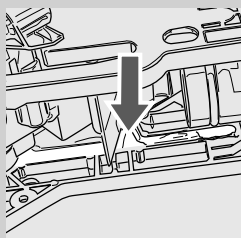
Lubricate the brew group after approximately 500 cups of coffee or once a month. The grease to lubricate the brew group (HD5061) may be purchased at the Philips online shop at www.shop.philips.com/service, your local dealer or at authorised service centres.

**Caution:**

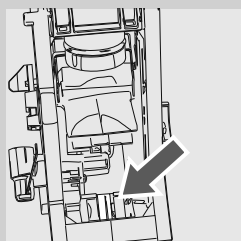
Before lubricating the brew group, clean it under fresh water and let it dry, as described in the “Brew Group Weekly Cleaning” section.



- 1** Apply the grease evenly on both side guides and the shaft.



- 2** Lubricate the shaft too.



- 3** Insert the brew group in its seat until it locks into place. (see “Brew Group Weekly Cleaning” section).
- 4** Insert the coffee ground drawer and close the service door.

DESCALING

The descaling process takes approx. 30 minutes.



Flashing very quickly

Limescale builds up inside the machine during use. It needs to be removed regularly as it may clog the water and coffee circuit of your machine. The machine indicates when descaling is needed. If the light is blinking very quickly, you need to descale.



Caution:

Not doing this will ultimately make your machine stop working properly, and in this case repair is NOT covered by your warranty.

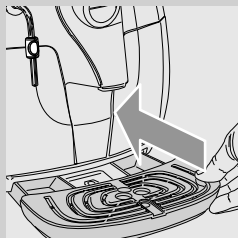


Use the Saeco decalcifier only. Its formula has been designed to ensure better machine performance. The Saeco decalcifier (CA6700) may be purchased at the Philips online shop at www.shop.philips.com/service, your local dealer or at authorised service centres.



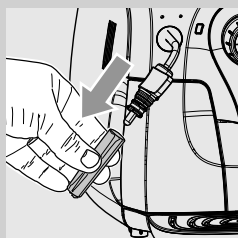
Warning:

Never drink the decalcifier or any products dispensed until the cycle has been carried out to the end. Never use vinegar as a decalcifier.



Note:

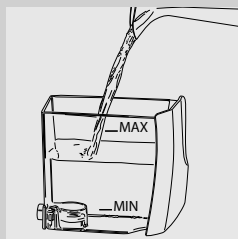
During the descaling cycle do not switch off the machine or turn it into the stand-by mode. Once you start the descaling cycle, you cannot exit until the cycle finishes.



To execute the descaling cycle please follow the steps described below:

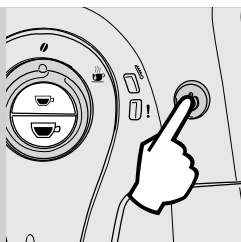
1 Before descaling:

- Empty the drip tray;
- Remove the Pannarello (if supplied) from the hot water/steam wand;
- Remove the "Intenza+" water filter from the water tank if it was installed.

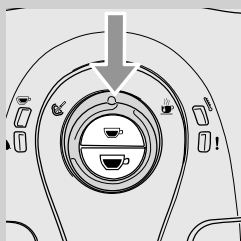


2 Remove the water tank and pour the entire content of the Saeco decalcifier. Then fill the tank with fresh water up to the MAX level.

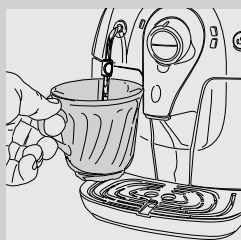
3 Place the water tank back into the machine.



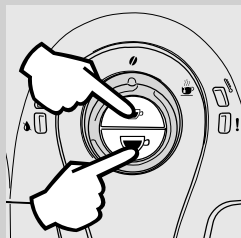
4 Turn the machine off by pressing the ON/OFF button.



5 Check that the control dial is on the "0" position



6 Place a container of 1,2lt under the steam/hot water wand.



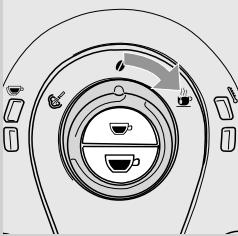
7 Press at the same time for 3 seconds the "☕" and "!" buttons. The "!" light starts flashing very fast. The machine starts dispensing directly into the drip tray. After this the "☕" light turns on.



Note:

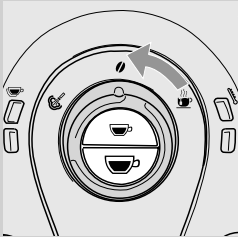
It may happen that, upon cycle start up, when the "!" light blinks fast also the "☕" light is solid on at the same time. This means that the circuit must be primed. Turn the control dial to "☕". The machine dispenses a small quantity of water through the hot water/steam wand. Bring the control dial back to "0". The light blinks slowly. Now the descaling cycle can be continued.





- 8** When the “☕” light turns on, turn the control dial clockwise up to the “☕” position.

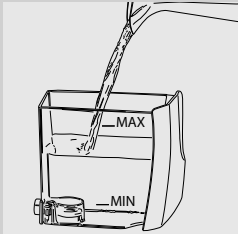
The machine starts dispensing through the steam/hot water wand until the water tank is empty.



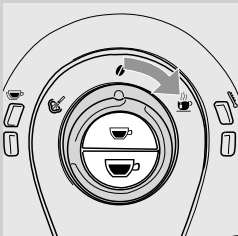
- 9** After this the “☕” light starts flashing slowly. Turn the control dial to the “0” position

- 10** The “💧” light turns on to indicate that the water tank is empty.

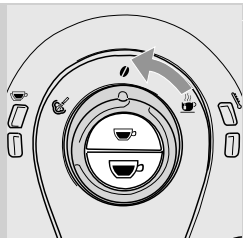
- 11** Empty the container and place it back under the steam/hot water wand.
Empty the drip tray and place it back into its seat.



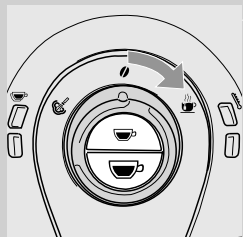
- 12** Remove the water tank, rinse it and fill it up to the MAX level with fresh water. Place it back into the machine.



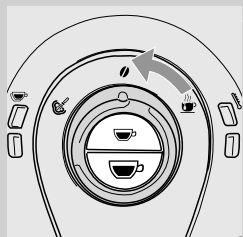
- 13** The “☕” light turns on. Turn the control dial clockwise to the “☕” position for priming the internal circuits.



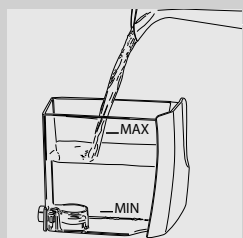
- 14** When the priming finishes, the “☕” led starts flashing slowly. Turn the control dial to the “0” position.
The machine dispenses water directly into the drip tray.



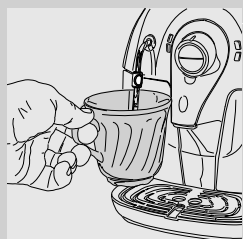
- 15** When the dispensing finishes, the “☕” led turns on. Turn the control dial clockwise to the “☕” position.
The machine starts rinsing through the hot water/steam wand until the water tank is empty.



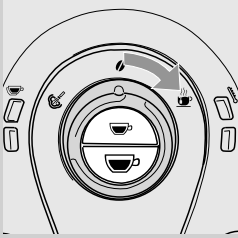
- 16** After this the “☕” light starts flashing slowly. Turn the control dial to the “0” position





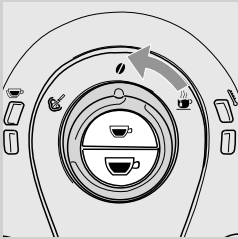
- 17** The “💧” light turns on to indicate that the water tank is empty. Rinse and fill it up to the MAX level with fresh water.




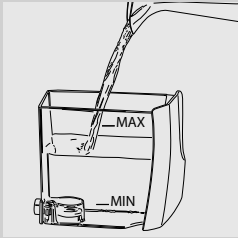
- 18** Empty the container and place it back under the steam/hot water wand.
Empty the drip tray and place it back into its seat.



- 19** When the water tank is back into the machine, the “” light turns on. Turn the control dial clockwise to the “” position. The machine starts the rinsing until the water tank is empty.



- 20** When the rinse cycle is complete the machine turns off. The descaling procedure is complete. Bring the control dial back to “”.



- 21** Rinse the drip tray and reinstall the Pannarello (if supplied).

- 22** Remove the water tank, rinse it and fill it up to the MAX level with fresh water. Place it back into the machine.

To brew products, turn on the machine.

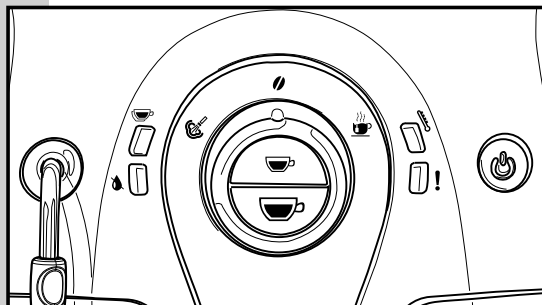










Note:





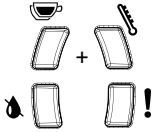
If the machine is turned off during the descaling cycle, next time the machine is turned on, the cycle needs to be restarted from the beginning.

MEANING OF THE LIGHT SIGNALS

Control panel display



Light Signals	Causes	Solutions
 Steady on	The machine has reached the right temperature and is now ready: - For coffee brewing; - For hot water dispensing; - For steam dispensing	
 Slowly flashing	The machine is warming up to brew espresso and dispense hot water or steam.	
 Quickly flashing	Machine is overheating. Coffee may not be brewed.	The water must be drained into a container by turning the control dial clockwise to the "☕" position until the green ready temperature light "☕" shines steadily. After that, stop dispensing water.
 Flashing very quickly	The machine needs to be descaled. The machine is in the descaling cycle.	Start the descaling cycle. If you don't descale regularly, the machine will stop working properly. This is not covered by warranty.
 Slowly flashing	Indicates that the machine is programming the amount of coffee to brew . During the descaling phase the control dial is not in the correct position.	Bring the control dial back to "☕".
 Steady on	The machine is brewing a double coffee. The light is steady on at the beginning of the descaling cycle.	Prime the circuit and continue the descaling cycle.
 Steady on	Low water level.	Fill the water tank with fresh water. After refilling the water tank, the indicator light turns off.
 Steady on	The coffee bean hopper is empty. The coffee ground drawer is full.	Fill the coffee bean hopper with coffee beans and start the procedure again. With the machine turned on, empty the coffee ground drawer. The coffee ground drawer must be emptied after every 8 coffee cycles. If the coffee ground drawer is emptied with the machine turned off, or when the indicator light is not illuminated, the count of coffee cycles is not reset. For this reason, the indicator light to empty the coffee ground drawer may illuminate even when it is not full.

Light Signals	Causes	Solutions
 Quickly flashing	The water circuit is empty.	Fill the water tank with fresh water and prime the water circuit as described in Section "Using the Machine for the First Time".
 Slowly flashing	Brew group is not inserted. Coffee ground drawer is not inserted. Service door is open. Control dial is not in correct position.	Make sure that all components have been correctly inserted and closed. The blinking red light will now turn off.
 Flashing in counter-clockwise direction (cyclical)	The machine is performing the rinse/self-cleaning cycle.	The machine ends the rinse/self-cleaning cycle automatically. You can interrupt the rinse/self-cleaning cycle by pressing "☕" either "☕" buttons
 Flashing alternately	A fault has occurred in the brew group.	Try again to brew another espresso.
 Flashing simultaneously	A fault has occurred in the machine and hot water, steam or espresso cannot be dispensed.	Turn the machine off. After 30-seconds, turn it back on. Try this 2 or 3 times. If the machine does NOT start, contact the Philips Saeco hotline.

TROUBLE SHOOTING

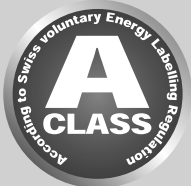
This chapter summarizes the most common problems you could encounter with your machine. If you are unable to solve the problem with the information below, visit www.philips.com/support for a list of frequently asked questions or contact the Philips Saeco hotline in your country. You find its contact details in the warranty booklet bypacked separately or on www.philips.com/support.

Problem	Possible Cause	Solution
The machine does not turn on.	The machine is not connected to the power source.	Connect the machine to the power source.
The coffee is not hot enough.	The cups are cold.	Preheat the cups with hot water.
Hot water or steam is not dispensed.	The hole of the hot water/steam wand is clogged.	Clean the hole of the hot water/steam wand using a pin. Make sure that the machine is turned off and has cooled before performing this operation.
	Pannarello is dirty (if supplied).	Clean the Pannarello.
The espresso is not creamy enough.	The coffee blend is unsuitable, the coffee is not freshly roasted or the grind is too coarse.	Change coffee blend or adjust the ceramic coffee grinder as explained in section "How to adjust the ceramic coffee grinder".
The machine takes a long time to warm up or the amount of water dispensed from the hot water/steam wand is too small	The machine's water circuit is obstructed by limescale build-up.	Descale the machine.
The brew group cannot be removed.	The brew group is out of place.	Turn the machine on. Close the service door. The brew group automatically returns to the correct position.
	The coffee ground drawer is inserted.	Remove the coffee ground drawer first, then the brew group.
The machine grinds the coffee beans but no coffee comes out.	The brew group is dirty.	Clean the brew group (section "Brew Group Cleaning").
	The water circuit is not primed.	Prime the water circuit (section "Using the Machine for the First Time").
	Rare event that occurs when the machine is automatically adjusting the dose.	Brew a few espressos as described in section "Saeco Adapting System".
	The dispensing spout is dirty.	Clean the dispensing spout.
The coffee is too weak.	Rare event that occurs when the machine is automatically adjusting the dose.	Brew a few espressos as described in section "Saeco Adapting System".
	The ceramic coffee grinder is set to a coarse grind.	Adjust the ceramic coffee grinder to a finer setting (see section "How to adjust the ceramic coffee grinder")
Coffee is brewed slowly.	The coffee grind is too fine.	Change coffee blend or adjust the grind as explained in section "How to adjust the ceramic coffee grinder".
	The water circuit is not primed.	Prime the water circuit (section "Using the Machine for the First Time").
	The brew group is dirty.	Clean the brew group (section "Brew Group Cleaning").

**Note:**

These problems can be considered normal if the coffee blend has been changed or if the machine has just been installed. In this case wait until the machine performs a self-adjusting operation as described in section "Saeco Adapting System".

ENVIRONMENT



Energy saving

Stand-by

The machine is designed for energy saving- proven by the Class A energy label.

After 60 minutes of inactivity, the machine turns off automatically.

Disposal



Do not throw away the machine with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment. The packing materials can be recycled.

- Machine: unplug the machine and cut the power cord.
- Deliver the appliance and power cord to a service center or public waste disposal facility.

This product complies with eu directive 2002/96/EC.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste.

Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

TECHNICAL SPECIFICATION

The manufacturer reserves the right to make changes to the technical specifications of the product	
Nominal Voltage - Power Rating - Power Supply	See label on the inside of the service door
Housing material	ABS - Thermoplastic
Size (w x h x d)	295 x 325 x 420 mm - 11.5" x 13" x 16.5"
Weight	6.9 kg - 15 lbs
Power Cord Length	1.2 m - 47"
Control Panel	Front
Pannarello (only available for certain models)	Special for cappuccinos
Size of cup	95 mm
Water Tank	1.0 litres – 33 oz. / Removable
Coffee Bean Hopper Capacity	170 g / 6.5 oz.
Coffee ground Drawer Capacity	8
Pump pressure	15 bar
Boiler	Stainless steel
Safety mechanisms	Thermal fuse

GUARANTEE AND SERVICE**Guarantee**

For detailed information on your warranty and related conditions, please read the warranty booklet bypacked separately.

Service

We want to ensure that you remain satisfied with your machine. If not done already, please register your product on www.philips.com/welcome so that we can stay in contact with you and send you cleaning and descaling reminders.

If you need service or support, please visit the Philips website at www.philips.com/support or contact the Philips Saeco hotline in your country. You find its phone number in the worldwide booklet by packed separately or on www.philips.com/support.

ORDERING MAINTENANCE PRODUCTS

For cleaning and descaling, use saeco maintenance products only. You can purchase accessories for this machine, at the philips online shop at www.Shop.Philips.Com/service, your local dealer or at authorised service centres.

If you have any difficulties obtaining accessories for your machine, please contact the philips saeco hotline in your country.

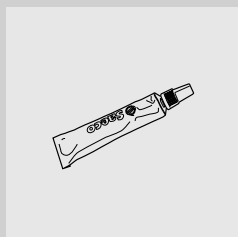
You find its contact details in the worldwide booklet bypacked separately or on www.Philips.Com/support.

Overview of maintenance products

-INTENZA+ WATER FILTER (CA6702)



-LUBRICATION (HD5061)



- DECALCIFIER (CA6700)



- MAINTENANCE KIT (CA 6706)



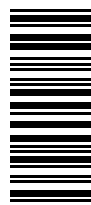






The manufacturer reserves the right to make changes without prior notice.

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